



Everyone loves pepper jelly. It can be mild or it can have as much kick as you want it to have. Just spice to your own taste. That's one of the things that makes it fun. Barbeque season is here and this should be a condiment you have on hand at all times.

What to do with it once you have it? That's an easy one. Of course there is the old stand-by: serve it as an appetizer by pouring it over cream cheese and serving it with crackers. Slathering it on a chicken sandwich is always a good one, too, or make a 50/50 mix of peppery jelly and mayo for your sandwich. But, there are a lot of other, more interesting things to do with pepper jelly.

You can make glazes with it for barbequed chicken, pork or fish. You can use it as is, or spice it up a bit more.

Another great use for it is to make a sauce for Sweet and Sour Pork. The quickie version for making S&S pork is cube pork into ½ inch cubes, and brown in a skillet with oil. Meanwhile, in a bowl, mix together pineapple juice, apple cider vinegar, lemon juice and pepper jelly until smooth. Add mixture a few minutes before removing pork from skillet, stir, simmer and serve. Of course, I would have veggies in my mix, too. This is also a good dip for egg rolls!

Use your imagination! I have even seen recipes on-line for peppery jelly thumbprint cookies.

#### SPICY PEPPER JELLY

*Source: Sunset Canning, Freezing & Drying*

- 1 ¼ lbs (about 3-4 large) red bell peppers
- 1 cup cider vinegar
- 1 tsp each: canning salt and chili powder
- ¼ teaspoon cayenne pepper (optional)
- 5 cups sugar
- ½ cup of bottled lemon juice
- 1 pouch (3 oz) liquid pectin

Prepare 7 half-pint canning jars. Cut peppers in half; remove and discard stems and seeds. Cut peppers into pieces and pulse a few times in a food processor until finely chopped. You should have 2 cups. In a large kettle, combine pepper pulp and all its juices, vinegar, salt and chili powder. Bring to a boil over high heat and boil rapidly for 8 minutes, stirring occasionally. Remove from heat and stir in sugar and lemon juice. Return pan to heat and bring to boiling again. Stir in pectin and boil, stirring constantly, for the amount of time indicated in your pectin package (usually 1 minute). Remove from heat and skim off any foam. Wait 5 to 10 minutes before filling your jars. Ladle hot jelly into hot jars, leaving ¼ inch headspace. Wipe rims; place lids and rings on jars. Tighten rings finger tight. Place jars in canner, ensuring they are covered by at least 1 inch of water. Process in a boiling water canner for 10 minutes, adjusting for altitude, if necessary – see chart. Remove jars from canner and cool completely before cleaning, labeling and storing. Note: this recipe may be doubled.

\*\* This can be spiced up by REPLACING some of the red bell pepper with hot peppers such as jalapeno or habanero. Just make sure you still use 2 cups of chopped peppers (not more) for use in the recipe. You can also spice it up with cayenne or other spices.